

**LOYOLA SENIOR HIGH SCHOOL  
FOOD TECHNOLOGY  
PRELIMINARY ASSESSMENT  
TASK 4  
2009**

**Core Unit: Nutrition**

Marks: /100

Weighting 25%

Components: Research, Analysis and Communication  
Experimentation and Preparation  
Design, implementation & Evaluation

Outcomes: P3.1 Assesses the Nutrient value of meals/diets for particular individuals and groups.  
P3.2 Presents ideas in written and graphic form.  
P4.3 Selects foods, plans and prepares meals/ diets to achieve optimum nutrition for individuals and groups.  
P5.1 Generates ideas and develops solutions to a range of food situations.

In this task, you will be assessed on how well you: -

- Research and Report on the factors influencing for selection for good nutrition.
- Communicate using a variety of methods
- Prepare and present a food product which represents and demonstrates some of your findings in the research questions.
- Use safe and hygienic practices, correct equipment and preparation techniques when preparing your food product.

Date Due written task: Monday **7th September**

Practical component will take place in class

**MR LARSON TUESDAY 8th September**

**MRS CARBONARI FRIDAY 11th September**